



TENUTA DEL CASTELLO

since 1898

**UNIQUE,
TIMELESS WINES.**

enologist

Riccardo Cotarella





Our History

In the municipality of Montegiordano, in the province of Cosenza, the "Tenuta del Castello" farm dominates a spectacular natural setting, between the blue Ionian Sea and the colors of the fertile hills covered with pine trees and Mediterranean scrub. In an area rich in ancient settlements, according to tradition also frequented by the philosopher Pythagoras in the Magna Greek era, stands the castle of the Pignone del Carretto Princes, built in the 17th century on the ruins of the Monastery of St. Ananias, which was destroyed by the Saracens around 1150.

Inhabited until the late 1940s, the castle for a long time was the center of the district's agricultural activities, housing farmers who went from the village to work the land with their families, and still dominates the farm and all the surrounding countryside.

Our Values

TRADITION

A deep connection between tradition and territory to rediscover the authentic flavors of long ago and our ancient roots.

EXPERIENCE

The company draws on the contribution of ideas and technical expertise of agronomists and oenologists who share its philosophy.

INNOVATION

Tradition is enriched with innovative design to improve every day, using the most modern equipment.

PASSION

Artisan care and the continuous pursuit of excellence are managed with commitment and great passion to offer a unique and timeless product.



The care of the vineyards, which cover 12 hectares, is the main activity of the "Tenuta del Castello," which is developed around a large winery, equipped with all the most modern equipment, while respecting, however, a very old tradition. The result is a selected, high-quality wine made with the collaboration of oenologist Riccardo Cotarella, president of the Association of Oenologists.

WHITE LEPANIO



2022

Structure and body typical of Greco, combined with an aromatic complexity comparable to a small percentage of Traminer. The flavor is intense and prolonged, the bouquet fresh with notes of flowers and tropical fruits.

Grapes: Greek 90% and Traminer 10%

Farming system: spurred cordon

Production per hectare: 60 quintals, manual selection of grapes

Planting density: 4500 plants per hectare

Harvest time: Traminer late August, Greco early September

Alcohol content: 12,0%

Vinification: grapes are harvested and vinified separately. The resulting wines are then blended just before bottling. The grapes undergo cold cryomaceration for 5-6 hours in order to extract aromatic precursors. A soft pressing is then done and the must ferments in steel at a controlled temperature of 13-15°C.



The Estate winery is located in the heart of the vineyards, just a few steps from the Castle. It is a large facility equipped with the best technological facilities for winemaking and bottling, where innovation embraces the most authentic tradition of the artisanal approach, for the creation of an authentic wine, the result of intense work and an expression of the territory from which it comes.

ROSE' PIAN DELLE ROSE



2022

Sophisticated and elegant wine, fresh and savory tasting with intense aromas typical of Aglianico, with notes of berries and cherries. Its name comes from the plateau overlooking the ancient castle.

Grapes: Aglianico 100%.

Farming system: spurred cordon

Production per hectare: 60 quintals, manual selection of grapes

Planting density: 4500 plants per hectare

Harvest time: second half of September

Alcohol content: 12,5%

Vinification: the grapes are destemmed and transferred to the press where they undergo a short 2-hour maceration to achieve the typical pink color with purplish highlights. Alcoholic fermentation takes place completely in steel at a controlled temperature of 13-15°C.



RED NAROBIO



2021

A fine red aged in new barriques for 8 months, with a ruby red color and a bold, full-bodied flavor. It pairs well with red meat dishes and aged cheeses.



Grapes: Aglianico 100%.

Farming system: spurred cordon

Production per hectare: 60 quintals, manual selection of grapes

Planting density: 4500 plants per hectare

Harvest time: October

Alcohol content: 14,0%

Vinification: Alcoholic fermentation carried out in temperature-controlled stainless steel with long maceration on the skins. Malolactic fermentation carried out entirely in barriques.

Maturation in new barriques for 8 months.



BARRICADED RED SOPRANO



2019

A prestigious red, aged in new barriques for 18 months, with an intense ruby red color and a bold, full-bodied flavor. It excellently accompanies red meat dishes and aged cheeses.

Grapes: Aglianico 100%.

Farming system: spurred cordon

Production per hectare: 60 quintals, manual selection of grapes

Planting density: 4500 plants per hectare

Harvest time: October

Alcohol content: : 14,5%

Vinification: Alcoholic fermentation carried out in temperature-controlled stainless steel with long maceration on the skins. Malolactic fermentation carried out entirely in barriques.

Maturation in new barriques for 18 months.



The wines of Tenuta del Castello are characterized by the right sugar and alcohol content and good fixed acidity, which enhance the aromas, keeping them unchanged over time.



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